



## Beef-Ricotta Meatballs

with Penne, Pesto & Green Beans



30-40min



4 Servings

Making the meatball mix (and even shaping them!) ahead of time can make dinner preparation a breeze! Store meatballs in an airtight container in the refrigerator until ready to use.

## What we send

- ground beef
- fresh parsley
- shallot
- green beans

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- colander
- large pot
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1160.0kcal, Fat 59.0g, Proteins 50.0g, Carbs 106.0g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the center position. Bring a medium pot of **salted water** to a boil. Peel and finely chop **½ cup shallot**. Trim ends from **green beans**, then cut or snap in half. Finely chop **parsley leaves and stems** together.



### 4. Cook pasta & green beans

While **meatballs** bake, add **pasta** to boiling water and cook, stirring occasionally, until almost al dente, about 8 minutes. Add **green beans** to pot with pasta; cook until pasta is al dente and green beans are tender, about 4 minutes more. Reserve **1 cup pasta water**, then drain pasta and green beans.



### 2. Season meatballs

In a medium bowl, combine **ground beef**, **all of the panko and ricotta**, **2 teaspoons of the chopped parsley**, **1 teaspoon salt**, and **½ teaspoon pepper**. Stir gently to combine.



### 5. Build creamy pesto sauce

Heat **2 tablespoons oil** in same pot over medium-high. Add **shallots** and **a pinch each salt and pepper**, then cook until softened, about 2 minutes. Add **all of the cream cheese, pesto, and reserved pasta water**. Cook, whisking, until cream cheese is incorporated into the sauce, about 1 minute.



### 3. Bake meatballs

Shape **seasoned beef** into 16 meatballs, then transfer to a rimmed baking sheet. Drizzle with **oil**. Bake on the center oven rack until browned on the bottom and cooked through, 10-12 minutes.



### 6. Finish & serve

Add **pasta, green beans**, and **half of the parsley** to pot with **sauce**. Cook, stirring, until pasta and green beans are coated. Using a slotted spoon, add **meatballs** to pot and stir gently to combine. Garnish with **remaining parsley**. Enjoy!